



(Hoffner)

Educating the Next Generation of Entrepreneurs

KENT STATE UNIVERSITY GIVES STUDENTS AND LOCAL BUSINESSES THE TOOLS AND RESOURCES THEY NEED FOR ENTREPRENEURIAL SUCCESS.

In an Ernst & Young study of leading Americans, 80 percent believe entrepreneurship to be the defining trend of the 21st century.

That's one reason Kent State University's Center of Excellence for Entrepreneurship & Business Innovation (CEBI) is becoming such a success. Rolled out in fall 2006, CEBI serves both students and the business community by providing education and experiential opportunities to stimulate entrepreneurial thinking and create and build successful businesses.

"We want the students to leave here with an entrepreneurial mindset," says Julie Messing, director of CEBI. "That doesn't necessarily mean they all go out and start businesses. Some will, but others will go on to work for an entrepreneur or even work in corporate America, but will have those problem-solving and decision-making skills they need to become a leader in their field."

Students from any major at Kent State can work toward a 21-credit minor in entrepreneurship at the center through the College of Business Administration. The curriculum is designed to provide students with the academic background and tools they need to succeed in their own business ventures. Currently, about 30 students are admitted into the minor program, which includes classes in business planning and accounting, workshops, lectures and projects with local businesses.

In addition to training the next generation of entrepreneurs, the CEBI provides support for today's entrepreneurs who, in turn, share their experiences with students. The center hosts lectures from business pro-

fessionals to allow students to connect with the local business community.

"Our goal is to introduce these students to as many entrepreneurs as possible," says Messing. "We want them to hear how they became successful and what obstacles they faced."

An intricate part of the CEBI is its entrepreneurial lab, which offers experiential learning opportunities for the students and, at the same time, provides a service to local entrepreneurs and business owners. For a small fee, a business owner can meet with students and faculty in the lab to discuss his or her business plan and receive help on projects such as competitive market research, branding and marketing campaigns, and feasibility studies.

The center's entrepreneur-in-residence, 1970 Kent State Alumnus Lee McMannis, also offers his expertise and guidance to students and professionals in the lab. McMannis is the former owner of Mickey Thompson Performance Tires and Wheels and holder of two patents in the competitive tire industry.

With the minor degree program successfully under their belts, the CEBI faculty and staff are currently developing an entrepreneurship major degree program, which will likely be available in fall 2008.


"It will be a comprehensive degree program with a heavy focus on hands-on experience. This won't be



Julie Messing of Kent State University's Center of Excellence for Entrepreneurship & Business Innovation

the type of major where you only sit in a classroom," Messing says. "These students will graduate with a full résumé of experience."

Messing expects the CEBI to have a big impact on Northeast Ohio's growing entrepreneurial business community.

"Working with these students has been phenomenal," she says. "These students come in from all different backgrounds and areas of interest, but their excitement for working and creating successful businesses is what brings them together — and it's working wonderfully." 

BACC ALUMNI SPOTLIGHT

Kari Anne Frye Scheer

How did the Branch Area Careers Center (BACC) prepare you for success in your post-secondary education?

The BACC's Criminal Justice program gave me a solid educational foundation for my undergraduate studies which gave me confidence going in to college.

Much of the information I was taught in my first year of undergraduate studies was already taught to me at the BACC, so it was like having a preview of what my college courses would be like.

How did the BACC prepare you for your career?

The BACC's Criminal Justice program gave me confidence in my abilities.

Without the confidence that I gained at the BACC, I probably would not be in the position I am in today.



Kari Anne Frye Scheer

More about Scheer

High School/Graduation Year Bronson Jr/Sr High 1999

BACC Program Criminal Justice

Post-Secondary Education Western Michigan University;
University of Nebraska College of Law

Field of Study Criminal justice and psychology; law

Degree/Certificate Obtained Bachelor of science; Juris Doctor

Current Employer Nebraska Attorney General's Office

Position Held Assistant Attorney General

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BACC ALUMNI SPOTLIGHT

Aaron Balowski

How did the Branch Area Careers Center (BACC) prepare you for success in your post-secondary education?

Being in front of a class is something that truly can't be taught from a book, it really does take practice to get good at it.

My mentor teacher for my placement as a Michigan State University (MSU) senior recently turned over the classroom to my teaching partner and me on a day that she had a substitute. When she told this to her colleges, they were astounded that not only did she feel comfortable doing that with us, but that we were successful at it.

Some others who have senior education students said that they didn't think their students would be ready to do that, and I feel like after my time in the teacher training program at the Careers Center that I would have been prepared to do that as a freshman in college.

I feel like that is a huge compliment from my mentor teacher and, as a result of the preparation I got in high school, a big compliment to the Careers Center as well.

you for your career?

I will be graduating in May 2013 with a bachelor of science degree in chemistry, as well as a secondary mathematics teaching minor, and a physics teaching minor.

Starting in the fall I will be completing a full-year internship in a school near Lansing.

During this year I will have control of one class fully for the whole year, and will take control of other classes incrementally. I will also be taking some upper level education courses through Michigan State University that can be counted towards a graduate degree in education.

In my Education Academy class, we learned a lot about the Madeline Hunter Lesson Plan Format. Making lesson plans in this way really forced me to think about what went into a lesson while I was in high school.

While in college we expanded on this from planning single lessons to planning whole units later in my studies, many of the same elements are there, and having that background firmly in place made that transition much easier when I had to start thinking at an even big-



Aaron Balowski

More about Balowski

HIGH SCHOOL/GRADUATION Bronson Jr/Sr High 2008

— Valedictorian

BACC PROGRAM Education Academy

POST-SECONDARY EDUCATION Michigan State University, Lyman Briggs College

FIELD OF STUDY Secondary science education

DEGREE/CERTIFICATE

OBTAINED Current senior

CURRENT EMPLOYER Michigan State University Meat Lab

POSITION HELD Student employ

BACC ALUMNI SPOTLIGHT

Bailey (Beck) Miller

How did the BACC prepare you for success in your post-secondary education?

At the BACC (Branch Area Careers Center) I learned medical terminology, anatomy, physiology and other basic healthcare skills in the Health Science program. These courses gave me a good foundation for my college curriculum.

Health Occupations Students of America (HOSA) prepared me well for public speaking and group work, which is required in many college courses.

How did the BACC prepare you for your career?

During my second year at the BACC, I had the opportunity to choose a medical field for On-the-Job Training (OJT). I worked as a pharmacy technician my senior year, which gave me an education about the pharmaceutical industry. My OJT experience not only gave me an appreciation for different aspects of

medicine, but it also helped me to narrow down what I wanted to study.

My experience in the pharmacy gave me a better understanding of drug interactions, which allows me to more effectively treat my patients with chiropractic therapy and nutritional counseling.

More about Miller

HIGH SCHOOL/GRADUATION Bronson Jr/Sr High School, 2005

BACC PROGRAM Health Science

POST-SECONDARY EDUCATION Grand Valley State University

FIELD OF STUDY

Chiropractic

DEGREE/CERTIFICATE

OBTAINED Bachelor of science

CURRENT EMPLOYER

Great Lakes Chiropractic
Position Held Chiropractic physician



Bailey (Beck) Miller



ProStart Strikes Again

Each year, the Michigan Restaurant Association Educational Support Foundation (MRA ESF) promotes the culinary and hospitality management skills of 66 ProStart high school programs in Michigan. ProStart is a national, two-year high school program that encourages students who are pursuing integral roles in the foodservice industry. Many students who participate in ProStart go on to culinary school, complete degrees in management and hospitality, or enter the workforce as competent employees. Success stories are abundant and vary in scope.

Chef Manager Steven Blair launched his successful career from a ProStart school right here in Michigan. While in high school, he entered the ProStart program at the Branch Area Careers Center and was inspired into a life in foodservice. Currently he is the esteemed Chef Manager at Flik International in Boston, Massachusetts.

During a recent conversation with him, the MRA was able to get his take on the ProStart advantage.

MRA: Where are you working, and what are you doing there? Where did you go to high school? College?

Blair: I work for Flik International (part of Compass Group). I am the chef manager for a business and industry account located just outside of Boston. I went to high school in Bronson, Michigan, but did ProStart training at Branch Area Careers Center in Coldwater. Then, I went to college at Johnson & Wales University in Miami where I received my Associate's in Culinary Arts, and transferred to the Johnson & Wales in Providence, Rhode Island, where I received my Bachelor's in Food Marketing.

MRA: How were you able to get your current position?

Blair: I started working for Flik right out of college and became the Sous Chef. Two years later, I became the Executive Chef and, just this past December, I took over as Chef Manager.

MRA: What is your favorite thing about what you do?



Blair: I really have two favorites: working with food, and interacting with the customers on a daily basis.

MRA: When did you realize you had a passion for the culinary arts?

Blair: I think I realized I had a passion for culinary arts when I was a freshman in high school and took a tour of the Branch Area Careers Center. It kind of just opened my eyes to see that you can work with food and do so many different things with that career path. I recommend ProStart to kids with an interest in foodservice.

MRA: How did ProStart help you realize that passion?

Blair: I got involved in ProStart while at the Careers Center, and it helped me to evolve my passion into more than just food—into a way of life and a way to make others feel good.

MRA: What has been your career progression so far?

Blair: My first food related job was working at McDonalds. I worked there for three years throughout high school. When I moved to Miami, I worked as a line cook in a restaurant called Chicken Kitchen: just as it sounds, anything and everything chicken. When I moved to Providence, I got a job as the line cook for Blaze, a new restaurant that had just opened. I spent three years there and then, when I graduated from Johnson & Wales, I took the sous chef position where I am today. As previously stated, two years later, I took over as executive chef, and, in December of 2011, took over running the operation as the chef manager.

MRA: Have you encountered any barriers?

Blair: The only real barrier that has ever come into play is a language barrier. In a lot of places, the main language in the kitchen is Spanish. Where I am now, almost all of the people that work for me speak Portuguese. With Spanish it was a little easier to overcome the challenge because I had taken a few Spanish classes in high school and, over time, I just picked up on little keywords and remembered them. With Portuguese, I haven't quite gotten the hang of it, but I'm doing my best to slowly learn a few words.



ProStart® Students: Where Are They Now?

BY STACY GONDA
MRA DIRECTOR, EDUCATION

Want a peak into the future of the hospitality industry? Then meet Steve Blair and Tristan Leighton, two young up-and-coming hospitality professionals who found new opportunities through the ProStart® high school-mentorship program.

Today the young men are on their way to promising industry careers, thanks to an early jump start through ProStart, a two-year curriculum-based mentoring program that is a top priority and focus of the Michigan Restaurant Association Educational Support Foundation (MRA ESF). The program offers high school students experience and knowledge in management and culinary careers in the restaurant and foodservice industry.

Blair, a 2003 graduate of Bronson High School, moved on to a culinary internship with BASF in Ludwigshafen, Germany last summer after starting out with a ProStart culinary team in Coldwater. Meanwhile, Leighton, a 2005 graduate of Pioneer High School in

Ann Arbor, has received a scholarship through the MRA's ESF to attend the Connecticut Culinary Academy.

Blair's career path began as a member of the first ProStart Culinary Team at the Branch Area Careers Center in Coldwater. He earned an associate's degree in culinary arts in May through the Johnson & Wales College of Culinary Arts. There, he received an apprentice cuisinier award in garde manger (cold food chef).

His experiences have included working in two restaurants and with a company

where he carved ice sculptures for weddings, parties and gatherings. During his stay in Germany last summer, Blair rotated through three company-owned hotels and seven restaurants.

Presently, Blair is pursuing a bachelor's of art degree in food marketing. He works as a grill cook at an independent bistro in Providence, RI. After graduation, he plans to work as a culinary professional in sales or marketing in Michigan.

During his high school career, Leighton was a member of the 2005 Michigan ProStart Student Competition First Place Management winning team. That entitled him to travel to Orlando, Fla. to compete in the 2005 National ProStart Student Invitational.

Continued on pg 15

BACC ALUMNI SPOTLIGHT

Ryan Charles

How did the Branch Area Careers Center prepare you for success in your post- secondary education?

The Branch Area Careers Center (BACC) prepared me for college by allowing me to really dig deep on one topic and by getting hands-on experience. By focusing on career-specific materials, I learned what it took to thoroughly understand and be proficient at a skill.

With my experience at the BACC, I was able to immediately get internships during college that not only funded my education, but also gave me a great resume to hit the market with after I earned my degree.

How did the BACC prepare you for your career?

Coming out of high school with A+ and CNA Certifications enabled me to get great internships throughout college. Since attending the



Ryan Charles

More about Charles

HIGH SCHOOL/GRADUATION Bronson Jr/Sr High Class of 2004

BACC PROGRAM Computer and Networking Technology

POST-SECONDARY EDUCATION Calvin College
Field of Study Business and communications

DEGREE/CERTIFICATE OBTAINED Bachelor of arts

CURRENT EMPLOYER Eaton Corporation

POSITION HELD Infrastructure support analyst

BACC, I use the skills I learned there every day at work.

Career and technical training and internships in high school and college get young people into the work force with skills of someone who has actively been working for several years. This translates

immediately when you enter the job world and will leave you ahead of your peers.

The job market is increasingly competitive with high unemployment rates, and by having training early, you are more likely to be hired as a young skilled worker.

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BACC ALUMNI SPOTLIGHT

Jordan Dieterle

How did the BACC prepare you for success in your post-secondary education?

The Branch Area Careers Center (BACC) and the Electrical Technologies program taught by Raymond Wheaton prepared me for college in so many ways.

The skills that I was taught in the program allowed me to further my education at Michigan State University (MSU) by broadening my knowledge on so many different levels — from motor controls to machine control wiring.

These lead to high paying jobs, and not many people can say, "I can do this" at the age of 20. The class at the BACC increased my knowledge of the electrical world, and this is reflected in my grade point average at MSU (3.6).

Overall, I would recommend the class to anyone interested in the electrical field.

How did the BACC prepare you for your career?

The BACC prepared me for the work force by focusing on growing industries. The industrial side of the electrical field is growing, and by the BACC focusing on these aspects, I was able to begin my working career at a higher rate of pay. What I learned at the BACC shows up on the job site. Some journeymen have no idea how to wire or hook up controls. The fact that I can

puts me at an advantage for employment.

It is hard to express how much the knowledge I obtained from the BACC has helped me in my career and school.

More about Dieterle

High School/Graduation Reading High School, Class of 2011

BACC Program Electrical Technologies

Post-Secondary Education Michigan State University

Field of Study Electrical technology

Degree/Certificate Obtained Will obtain associate's degree in electrical technologies in spring of 2013

Current Employer OSC Electric

Position Held Apprentice electrician



Jordan Dieterle

Paul Denkins

How did the Branch Area Careers Center (BACC) prepare you for success in your post-secondary education?

The BACC helped me to prepare for college by providing me an opportunity and a place to apply my learning in a real-world setting. I was solving real problems every day. BACC also allowed me to take ownership of my learning. What I learned there I could take with me to college and to the world of work.

How did the BACC prepare you for your career?

The lessons given to me at the BACC were really the tools that I would use as I got older in life. These lessons and skills helped me to provide for my family. I didn't realize it at the time, but those tools and skills were a gift. Construction Trades class was one of the few places that I felt smart as a student. I like the idea that we weren't adding apples and oranges for pretend — we were calculating the lengths of rafters or stairs that we



Paul Denkins

were about to install on a house that was soon to be sold to a real customer. Tom Burk is the reason I am a teacher today.

More about Denkins

High School/Graduation Year Coldwater High School, 1994

BACC Program Building Trades

Post-Secondary Education Jackson Community College, Eastern Michigan University

Field of Study Construction Trades, Career and Technical Education

Degree/Certificate Obtained Residential builder's license, bachelor of science

Current Employer Jackson Area Career Center

Position Held Building Trades Instructor

BACC

Alumni spotlight: Cayla DiCicco

How did the Branch Area Careers Center prepare you for success in your post-secondary education?

Under the instruction of Kristen Dogan, who led me to the decision of attending Johnson & Wales University, I was far more prepared for college than I ever would have been by just taking regular high school courses.

At the BACC, I was able to focus on my career of choice, and Chef Dogan made sure I knew everything I needed for my college courses. Because of this, I was enrolled in the fast track program, tested out of half of my freshman year, and even graduated an entire semester ahead of time.

The BACC is a wonderful school and was instrumental in my success at a highly competitive university.



How did the BACC prepare you for your career?

The BACC prepared me for my career by offering competitions through organizations such as the National Restaurant Association's ProStart and Skills USA. They also taught me discipline, built my confidence, and instilled in me a work ethic that is so important when you are working in high pressure situations.

Through the Culinary program at the BACC, I learned

More about DiCicco

High School/Graduation

Coldwater High School 200

BACC Program Culinary Arts/Hospitality

Management

Post-Secondary Education

Johnson & Wales University,

Providence, R.I.

Field of Study Culinary arts

Degree/Certificate Obtained Associates of science

in culinary arts and

bachelors of science in

food service and business

management

Current Employer The

Lighthouse Restaurant, Cedar

Lake, Ind.

Position Held Sous chef

expediter, organizational

trainer

about not only the ins and

outs of the kitchen, but also

the front of the house staff

which has made me a more

well-rounded chef.



*Congratulations
Emily Bell*

OTRL, MSOT

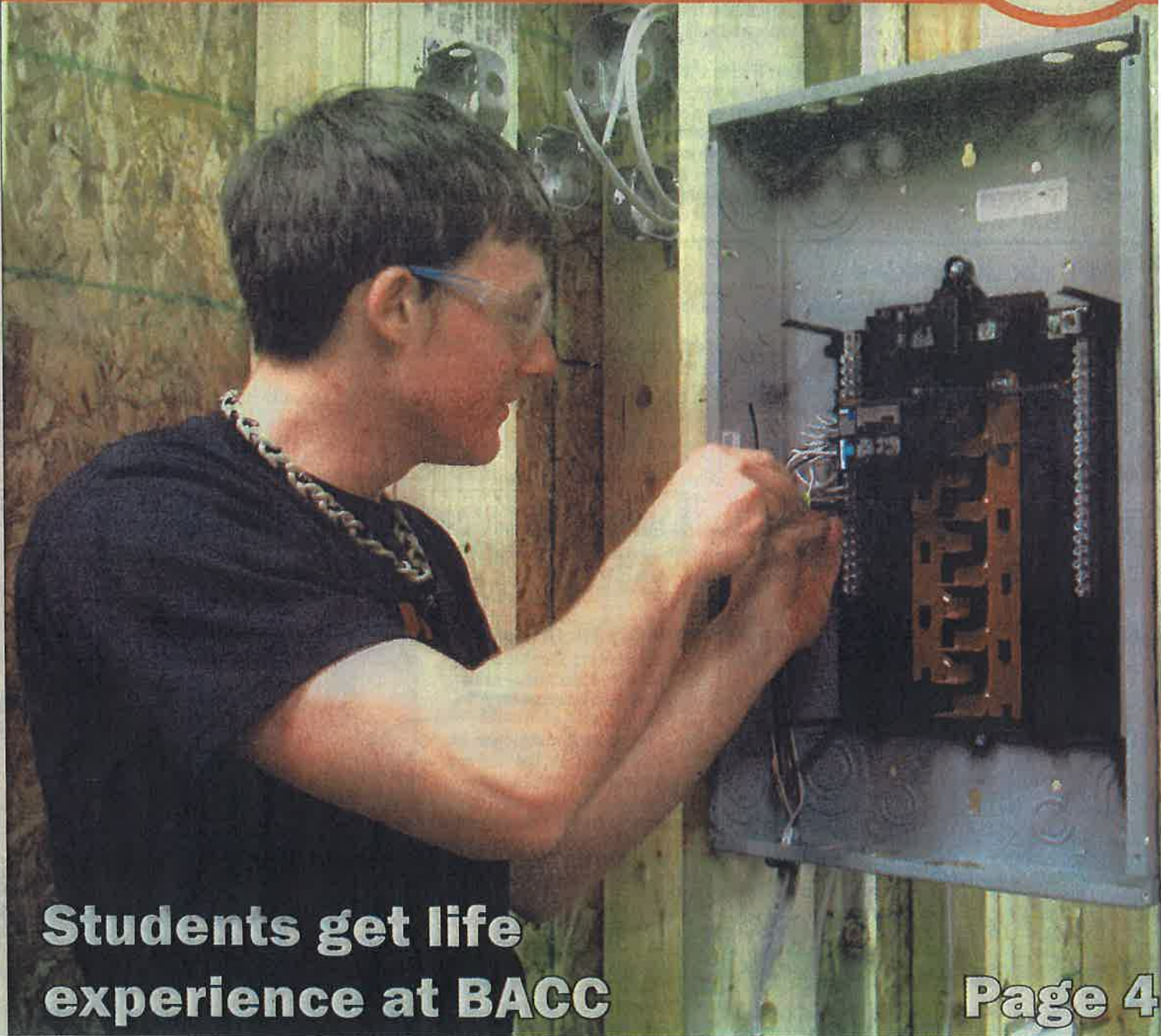
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Quincy High School-- 18 Colfax Street-- Quincy, MI-- Volume 12, Issue 5-- March 8, 2013



**Students get life
experience at BACC**

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AMANDA HIGBEE '13
Staff Writer

My View

Vocational education prepares students for workforce

An American high school: a place of learning, friendship and piles of homework. But what do American high schools actually do to prepare students for their life after graduation? Not enough. Only students who are enrolled through technical or vocational education are truly prepared for life in the real world.

The term "vocational" means career related. Students at Quincy High School have the option of attending the Branch Area Careers Center (BACC) during their junior and senior years.

Programs at the Careers Center are directly related to career pathways with a specific job related focus. These programs are the only way high school students can truly be prepared for the real world right after school.

Career and technical programs teach students skills they will need in order to compete in the job market. These programs teach students how to fill out job applications, write a résumé, and how to interview for a job (voxeu.org). These skills will be vital parts of life after high school, yet are neglected in the basic education of public schools.

Public schools have a high focus on math, science and English, but where are the real world skills? The skills students will really need to succeed are not based in the classroom, but in the real work.

Vocational courses, such as the ones at BACC, often offer on the job training, otherwise known as OJT (ed.gov). Students can be placed in jobs, paid or unpaid, to gain hours and experience with a career of their choosing.

This allows students to experience what a job would really be like. Preparing students for their futures by having them sit in a classroom is not practical. It is more helpful for students to gain experience working and developing job skills, than to be reading from a text book.

These programs are job market based, only offering programs in which there are actual jobs available. By basing education off the job market, students are only learning skills that will lead them to a future career. 70 percent of all jobs in the United States do not even require a four year college degree (baker.edu). This could mean anything from technical school to the military. Instead of preparing students for more school, students need to be prepared for their future careers.

BACC offers courses in the fields of Agriculture, Health, Electrical Technologies, Computer Networking, Culinary and Auto, among others. These are general fields and offer hundreds of career opportunities. Through work experience and job shadowing, students can tailor their chosen program in a way that works towards their future career goal.

These programs are also a good way for students in their last years of high school who are looking to try career pathways without a long term commitment. Before deciding to enter a field of work or continue education for the specific career, students can experience that field of work.

Vocational and technical courses have historically been considered to be only for troubled and noncollege-bound students. However, the majority of vocational and technical graduates go on to a two or four year university (ed.gov). These students are more likely to succeed in life because they have a career based education and the skills to find quality employment.

America's youth will not be spending their adult life reading from a text book. Their future is out in the real world, in the job market, not in a traditional classroom.

Students and teachers need to look more at vocational education as a pathway for success. This is a pathway that is free to high school students and can greatly increase chances of employment in the future.

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a child is very d the very fact eans their boe tivity and more having childre d strength tha with stress. The ate three times If women can tress of being armed forces a

BACC builds better futures

BROCK WALKER '13
Staff Writer

Warm smiles and friendly faces are the first sights students get every day when coming to the Branch Area Careers Center (BACC). Students from all over the local area come together and learn skills that will help benefit them in their search for a successful career. Quincy, Bronson, Union City, Coldwater, Pansophia, Franklin, Colon, and Reading make up the large body of students who take part in the 14 classes and the five youth clubs offered at BACC.



Katie Santi '13 has her blood pressure taken by Sierra Crist '13, a student from Coldwater High School who is also a member of the HOSA youth club.



Cody Higbee '15 takes measurements of his soy bean research plot for his agricultural competition.



Courtney McClellan '13 and Kaytee Moore '13 showcase their Generation E business in which they hoped to increase breast cancer awareness.



Allissa Bean '13 and Bailey Knaack '14 teach a lesson prepared for the Creative Teaching competition in April at the FCCLA state leadership conference.



Austin Hawes '14 works hands-on in the Automotive Technologies program at the career center.

Health Occupations Students of America

The Health Occupations Students of America (HOSA) youth club gives students who participate in the Health Science classes a chance to explore and gain valuable experience with careers in the health field.

"HOSA has given me the initiative to study for the test that I am going to take and the skill I will perform," Hannah Evans '13 said.

The mission of HOSA is to enhance the delivery of compassionate, quality health care by providing opportunities for knowledge, skill and leadership development of all health science education students. Therefore, helping the students meet the needs of the health care community (hosa.org).

Students who want to explore careers in the health field such as becoming a doctor, nurse, or pharmacist, are encouraged to be part of this program.

FFA

The Agricultural Science class is part of the FFA Organization. FFA makes a positive difference in the lives of students by developing their potential for leadership, personal growth and career success. Being part of FFA increases awareness of the global and technological importance of agriculture and its contribution to the world's health and well-being. Students also develop skills in teamwork, communications, human relations and social interaction.

"[FFA is] a good experience. It opens up a lot of opportunities. It gives leadership skills and allows you to travel around the country," Cody Trine '13 said.

The FFA motto gives members twelve short words to live by as they experience the opportunities in the organization. "Learning to Do, Doing to Learn, Earning to Live, Living to Serve" (ffa.org).

Business Professionals of America

Business Professionals of America (BPA) is made up of the Business Management, Marketing and Technology class and the Computer Networking and Technology class.

"[BPA] gives you lots of experience for careers and future events. You also get to meet a lot of students from all over the state," Dakota Finley '13 said.

The BPA competitions allow students to demonstrate their abilities in different fields. At different levels of competition students will receive honors and financial aid for college. If a student progresses to national level then those options become more valuable.

"It provides hands on opportunities and experience in either of those fields...It provides leadership, competition, and allows students to meet new friends," BPA adviser, Susan Sobeske said.

The Family, Career and Community Leaders of America

FCCLA is made up of the Early Education and Education Academy programs at BACC. These programs are focused in the educational fields.

FCCLA's mission is to promote personal growth and leadership development through family and consumer sciences with education focusing on family members, wage earners and community leaders.

Members develop skills for life through: character development, creative and critical thinking, interpersonal communication, practical knowledge, and career preparation.

"[FCCLA is] a great way to meet new people...you can work with kids and it's fun," Allissa Bean '13 said.

FCCLA also has various scholarships available for students who take part in the state and national competitions.

Skills USA

Skills USA is the largest youth club at the BACC. It covers eight different classes: Automotive Technologies, Building Trades, Collision Repair Technologies, CAD-CAM Engineering & Architecture, Electrical Technologies, Welding Engineering Technologies, Criminal Justice/Law Enforcement, Culinary Arts and Hospitality Management.

Skills USA prepares students for leadership roles in the world of work and can benefit any students pursuing a career not covered by other youth clubs.

"[Skills USA] gives you better opportunities in the future to know what to do for a career," Abbey Holiday '13 said.

Students who take part in this club learn skills that prepare them for a position in all fields of work, making them desirable to most businesses from around the country.



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